Harvest New York, in collaboration with SUNY Cobleskill, is offering workshops for animal producers on Beef, Lamb and Pork processing to maximize profit! Start with your basic 1.0 class and continue on to 2.0. Classroom materials and lunch are provided.

**Lamb Processing 1.0***
Learn the basics of harvesting Lambs from hoof to table

**Beef Processing and Cooking 2.0**
Beef to kitchen…what to do with those odd cuts and variety meats

**Lamb Processing and Cooking 2.0**
Use the whole Lamb not just cutting…cooking too.

**Pork Processing and Cooking 2.0**
Processing the whole Pig… prepare and eat it too!

Register at [www.cobleskill.edu/workshops](http://www.cobleskill.edu/workshops)

Call: 518.255.5528 – Office of Professional and Continuing Education

Space is limited, register today!

*1.0 class can be challenge. Contact us for more information.